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Claims:

1. The use of a lactic acid producing microorganism for the treatment of a food material to reduce
5 acrylamide production in subsequent cooking thereof.
2. Use as claimed in claim 1 of a lactic acid bacterium.
- 10 3. The use of a physiologically acceptable acid for the treatment of a food material to reduce acrylamide production in subsequent cooking thereof.
- 15 4. Use as claimed in claim 3 of an acid selected from lactic, citric, phosphoric and hydrochloric acids.
- 20 5. A process for the preparation of ready to cook french fried potatoes which process comprises chopping potatoes, fermenting the chopped potatoes with a lactic acid producing microorganism, frying the fermented
20 chopped potatoes, and optionally loading the fried fermented chopped potatoes into a container.
- 25 6. A process for the preparation of ready to cook french fried potatoes which process comprises chopping potatoes, treating the chopped potatoes with a physiologically acceptable acid, frying the acid treated potatoes, and optionally loading the fried potatoes into
30 a container.
- 35 7. A container, preferably a sealed container, containing oven-ready french fried potatoes produced by frying chopped potatoes pre treated with a lactic acid producing microorganism and/or a physiologically acceptable acid.
8. A process for the production of a food product

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which comprises fermenting a granulated or crushed carbohydrate-containing plant material with a lactic acid producing microorganism, optionally formulating the fermented material into a shaped product, and cooking to produce said food product.

9. A process for the production of a food product which comprises treating a granulated or crushed carbohydrate-containing plant material with a physiologically tolerable aqueous acid, optionally formulating the treated material into a shaped product, and cooking to produce said food product.

10. A process as claimed in either of claims 8 and 9 further comprising packaging the food product into sealed sterilized containers.

11. Food products produced by a process according to any one of claims 5, 6, 8, 9 and 10 or according to a use as claimed in any one of claims 1 to 4.